Magic Chef®

VBM200C1

Magic Chef Breadmaker

Model VBM200c-1

Instruction Manual & Recipes

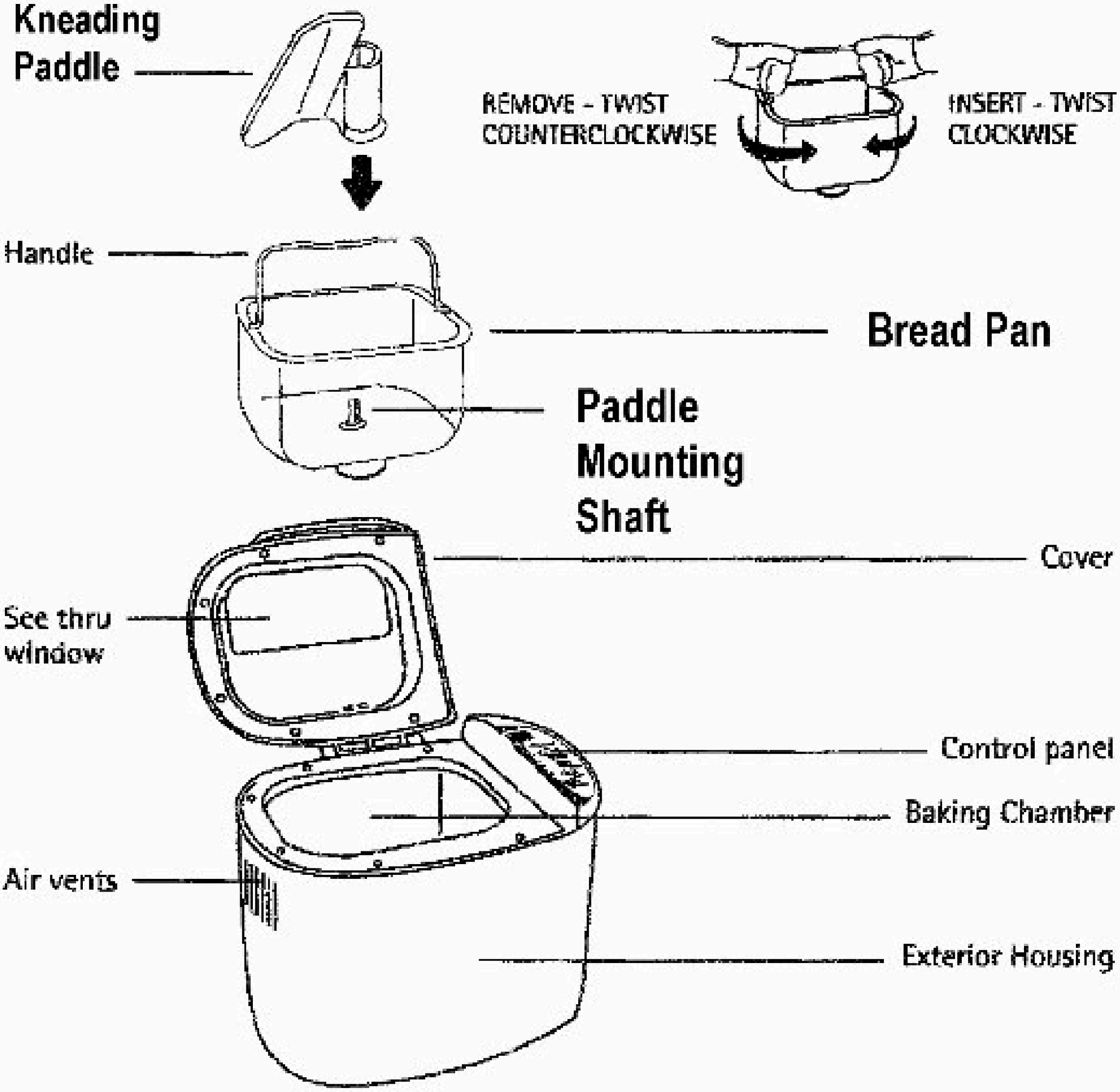
Your Magic Chef 1
Table of Contents 2
Important Safeguards 3
Parts identification 4
Control Panel Setting & Functions 5-6
Power Failure 6
Baking Mode Setting Description 7-8
How to set the Timer 8
Cycle Settings and Times 9
Special Features 10
Display Information 10
Important Do's and Don'ts 11-12
Tips for Breadmaking 13-14
Operating Instructions 15-18
Care & Cleaning 19
Measuring Tools 20
All about Ingredients 21-22
Recipes for Breads 23-33
Recipes for Dough 34-35
Recipes for Cake 36-37
Making Jam 38
Troubleshooting 39-40

Important Safeguards

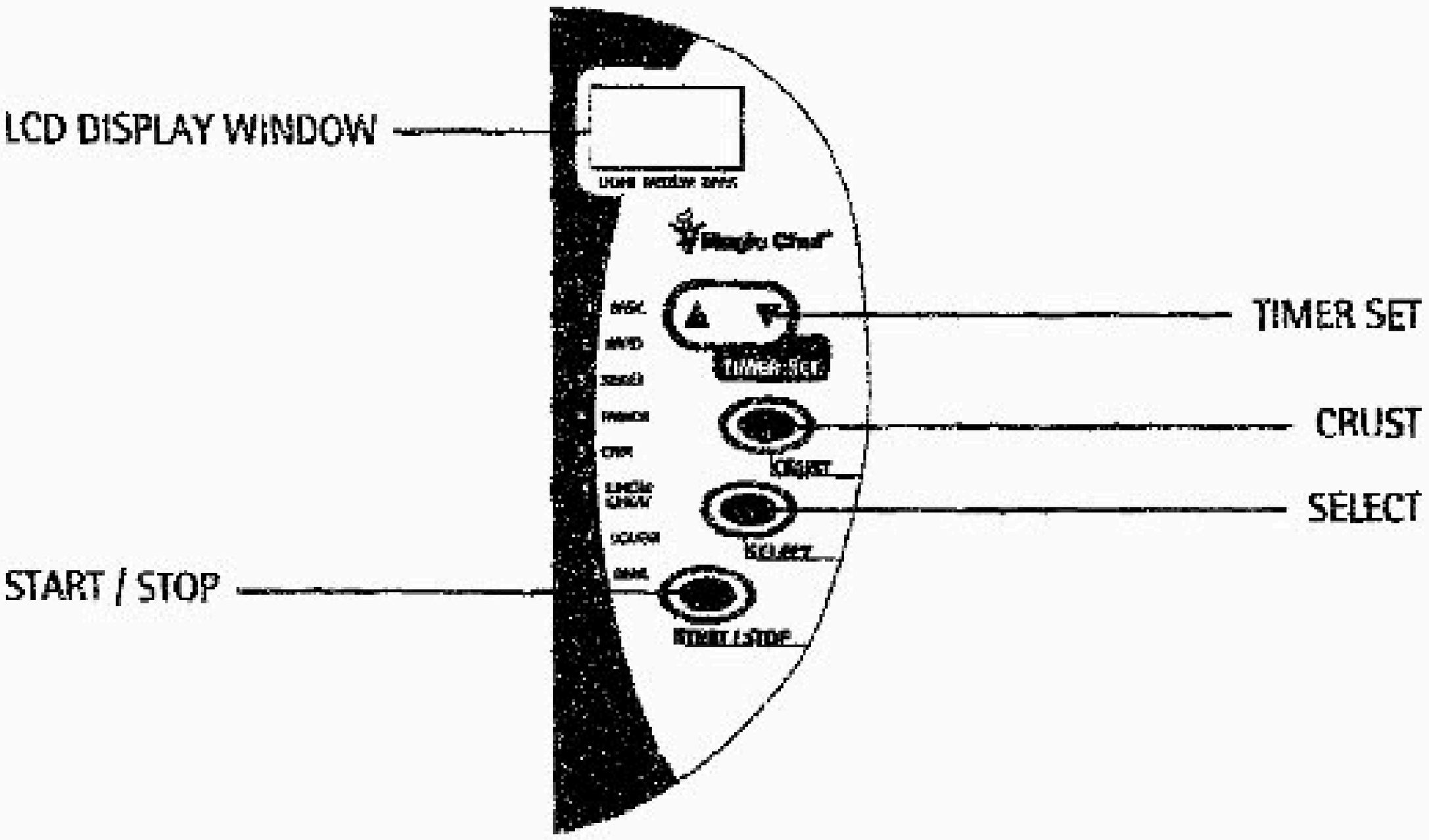
When using this electrical appliance, these basic safety precautions should always be followed:

To protect against any electrical hazards, DO NOT place unit or cord in water or any other liquids.
DO NOT touch any hot surfaces. Use oven mitts for removing or touching any hot parts. Always place bread pan on heat protected surface (i.e. pot holder)
Close supervision is always necessary when this appliance is used by or near children.
This unit is basically an oven with a kneading blade. LEAVE about 4-6 inches open space all around the machine.
UNPLUG the unit when not in use and before cleaning. Always allow to cool before attaching or removing any parts.
Avoid touching moving parts.
Always pull the plug out from the wall - **never pull the cord.** Remove the plug from the wall before moving the appliance. Use both hands to move the appliance.
DO NOT let the cord hang over the edge of surfaces. DO NOT place on an unstable table, or cloth-covered or hot surface.
DO NOT place this machine inside an oven or near a hot flame or electric burner.
DO NOT operate this appliance if the cord or plug is damaged or after the unit
DO NOT use this machine outdoors.
DO NOT use this appliance in any fashion other than which it was created.
To reduce the hazard of potential shock, this appliance has a polarized plug (one blade wider than the other), which will fit only one way in a polarized outlet. If the plug does not fit, contact a qualified electrician for assistance. Never use this plug with an extension cord unless it fits properly. DO NOT ATTEMPT to defeat this safety feature.
CAUTION : A short power supply cord is provided to reduce the risks resulting from tripping over or becoming entangled in a longer cord. Extension cords may be used only if the electrical rating is as great as the electrical rating of this appliance not less than 10 amperes, 120 Volts. If an extension cord is used, it should be arranged so that it will not drape over the counter or tabletop where it can be reached by children or tripped over.
ELECTRIC POWER : If electric circuit is overloaded with other appliances, your Breadmaker may not operate properly. The Breadmaker should be operated on a separate electrical circuit from other operating appliances.

Part Names


Kneading Paddle
REMOVE - TWIST COUNTERCLOCKWISE
INSERT - TWIST CLOCKWISE
Handle
Bread Pan
Paddle Mounting Shaft
Cover
See thru window
Control panel
Baking Chamber
Air vents
Exterior Housing

Control Panel & Functions



LCD Display Window indicates number of program, crust control, and the amount of time left to completion of program.

When you plug in the Magic Chef Cool Touch Breadmaker, the LCD Display Window will show "1P" which means program 1 - Basic Bread, at"P"which is also shown by the arrow"▼"at "**medium**" crust setting followed a coupie of seconds later with the time "3:00" (3 hours) to compiete the entire kneading, rising, and baking cycle in this program. This Display will reflect the changing programs as you choose them.

SELECT Button

This option lets you choose from among 8 different breads, dough, or bake functions. Press the SELECT button to choose which baking mode you desire. By continuing to press the SELECT button all the options are shown from 1 to 8 on the LCD Display Window in the sequence of Basic, Rapid, Sweet, French, Cake, Whole Wheat, Dough, Bake.

CRUST Button

3 choices of CRUST color - light, medium or dark. The automatic factory setting is always "**P**" for medium which is also shown by the arrow pointed to medium. Choose light or dark by pressing the CRUST button and watch the Display Window indicate "**L**"

Baking Mode Settings

Your Magic Chef Breadmaker enables you to make many different kinds of breads. Eight baking modes allow for making a great range of breads, dough, jam or exotic breads. The Magic Chef can also prepare the dough for dinner rolls, cinnamon rolls or even pizza! Here's how it works and how to make these treats.

SELECTING A BAKING MODE

1. **Basic** – This is the mode most frequently used, as it gives the best results with almost any recipe : white bread, raisin bread and more. Cycle time is 3 hours. The display will read **"1P" ➔ "3:00".**

2. **Rapid** – It shaves off 40 minutes from the total cycle time. We suggest that you make standard white bread only unless indicated in the recipes, as this mode reduces the primary and second rise times. Cycle time is 2 hours and 20 minutes. The display will read **"2P" ➔ "2:20".**

3. **Sweet** – For preparation of sweet yeast pastry and breads with high sugar content or fat (egg or cheese etc.) which increase browning. Cycle time is 2 hours and 50 minutes.
   The display will read **"3P" ➔ "2:50".**

4. **French**– People love this thicker crust. This mode requires more kneading and rising. This cycle is best suited for French or Italian breads. Cycle time is 3 hours and 50 minutes.
   The display will read **"4P" ➔ "3:50".**

5. **Cake** – Makes cakes, pastry and bread using baking powder instead of yeast. Cycle time is 1 hour and 50 minutes.
   The display will read **"5P" ➔ "1:50".**

6. **Whole Wheat** –Healthy eating. This bread needs longer rising cycles to encourage the Wheat to rise. Generally this bread does not rise as high as the others – but it has more fiber from the wheat germ and bran. A good source of vitamins too. Cycle time is 3 hours and 40 minutes.
   The display will read **"6P" ➔ "3:40".**

7. **Dough** –This mode only mixes and kneads the dough. It prepares the dough for rolls, pizza or anything made with bread dough then shaped into pizza, pretzels, artful design breads. After shaping, bake in your regular oven. Cycle time is 1 hour and 30 minutes.
   The display will read **"7P" ➔ "1:30".**

Setting Cycles & Times

In order for you to understand the different modes, the following charts the times for each mode:-

Program / Process	Basic	Rapid	Sweet	French	Cake	Whole Wheat	Dough	Bake
Primary Knead	10 min.	10 min.	10 min.	18 min.	14 min.	10 min.	20 min.	N/A
Primary Rise	20 min.	5 min.	5 min.	40 min.	N/A	25 min.	N/A	N/A
Secondary Knead	15 min.	15 min.	20 min.	22 min.	N/A	20 min.	N/A	N/A
Secondary Rise	20 min.	N/A	30 min.	20 min.	N/A	30 min.	20 min.	N/A
Gas squeeze	30 sec.	N/A	30 sec.	30 sec.	N/A	30 sec.	30 sec.	N/A
Final Rise	55 min.	55 min.	55 min.	65 min.	41 min.	70 min.	50 min.	N/A
Bake	60 min.	55 min.	50 min.	65 min.	55 min.	65 min.	N/A	60 min.
Total Cycle Time	3:00	2:20	2:50	3:50	1:50	3:40	1:30	1:00
Keep Warm	60 min.	60 min.	60 min.	60 min.	60 min.	60 min.	60 min.	60 min.
Add-Ingredients Signals	YES	YES	NO	YES	NO	YES	NO	NO
Time to Add-Ingredients Signals	40 min.	25 min.	N/A	75 min.	N/A	50 min.	N/A	N/A
Time on Display	2:20	1:55	N/A	2:35	N/A	2:50	N/A	N/A
Yeast or Baking Powder	Yeast	Yeast	Yeast	Yeast	Baking Powder	Yeast	Yeast	Yeast

8. **Bake –** This is the shortest program. This mode is for baking previously prepared bread dough. It allows you to prepare bread dough in advance or use commercially prepared dough. Also, you can use this cycle for making jams. Cycle time is 1 hour.
The display will read **"8P" ➔ "1:00".**

Once the type of bread has been selected, press the START/STOP button to get the cycle start OR go on to Timer Set feature if you want delayed cooking.

How to use the Timer

Using the Timer Set feature lets you wake up to super fresh baked bread.
When using the timer you must always set it **BEFORE** pressing the START/STOP button. You can preset the delay bake for 10 minutes longer than the selected baking cycle to as long as 13 hours.

Example : If you want the bread ready at 7:00 A.M. on Basic setting and now it is 10:00 P.M., press the ▲ button until "9:00" shows on the Display Window. We just added 6 hours to the 3 hour Basic cycle time, since the total time difference between 10:00 P.M. and 7:00 A.M. is 9 hours.

TO PRESET YOUR MAGIC CHEF, FOLLOW THESE STEPS:

1. Add the ingredients as usual, taking care not to let the yeast and liquid ingredients contact one nother.

2. Select your desired baking cycle.

3. Press ▲ button to raise the time indicated on the display. The delay timer advances in 10 minutes increments. If either button ▲ or ▼ is held down, the time will change much faster. If you go past the desired time, simply press ▼ button to go back to desired time.

4. Press the START/STOP button once you have set the time delay. The Timer is activated and the colon " : " will start to flash on the display and begin to count down. FORGETto press START/STOP button, your delayed cooking just won't happen.

Note : a) Do not use fresh milk or eggs using delayed timer operation – they could spoil overnight.
b) The Magic Chef timer cannot be used for Dough or Bake cycle.
c) The yeast must be kept away from the liquid and the salt.

Special Features

There is an "**Add-Ingredient**" beep which signals for Basic, Rapid, French and Whole Wheat setting when it's time to add ingredients. Listen for it if you want to add raisins, nuts etc. This delay is necessary to protect delicate ingredients like **raisins** from getting mashed into the bread in the heavy early kneading cycles. If you prefer to add the ingredients immediately with the initial mix chances are nothing will happen to the extra ingredients. This is an extra feature added to the Magic Chef Cool Touch 2-Lb. Breadmaker for your convenience.

IMPORTANT : Add ingredients in the order they are specified in the recipe. For best results, accurate measuring of ingredients is very important. Do not put larger quantities than recommended into the Bread Pan as it may produce poor results and may damage the breadmaker.

The "**Keep Warm**" function begins automatically after the bread cooking is finished. It keeps baked bread warm for an extra 1 hour. The "**0:00**" and the colon " : " will flash on the Display Window. You will hear a "Beep" every 5 min. within 1 hour reminding you the bread is baked. This function stops after 60 minutes, or the START/STOP button is pressed for 3 seconds. We recommend to remove bread as soon as the first 5 minute beep signal is heard.

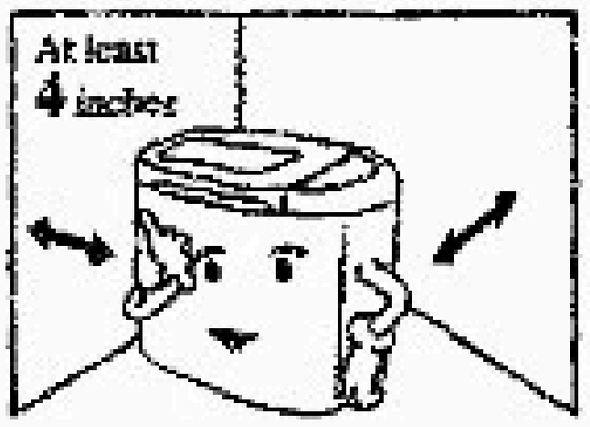
IMPORTANT : DO NOT forget to press the START/STOP button for 3 seconds before removing the bread pan and wear oven mitts.

The Display Window will tell you what is happening with your Magic Chef Breadmaker. Additional readouts as below.

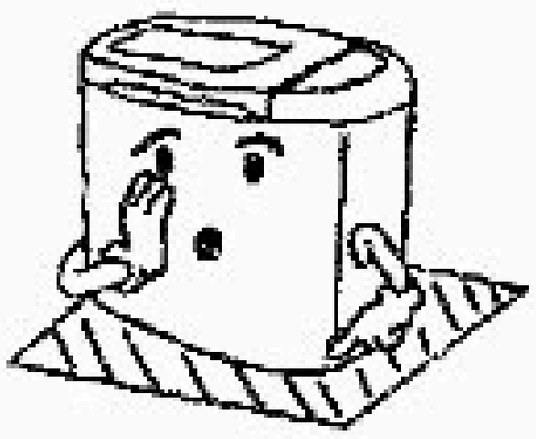
Message	Problem	Solutions
H:HH	Baking Chamber is too hot, or can't reach desired baking mode	Pressing the Start/Stop for 3 seconds. Remove Bread Pan and allow breadmaker to cool down and then restart it.
L:LL	Temperature below 59°F /15°C	Place the breadmaker in warm place and allow to warm up above 59°F /15°C
0:00	Cycle complete	Press START/STOP button for at least 3 seconds, then unplug the unit.

Cautions for Use

Do allow 4-6 inches all around the unit to allow for heat dissipation.



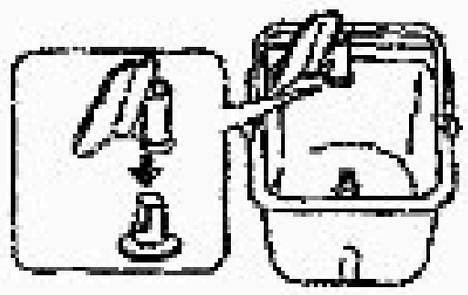
Do place your Magic Chef Cool Touch Breadmaker on a heat resistant surface.



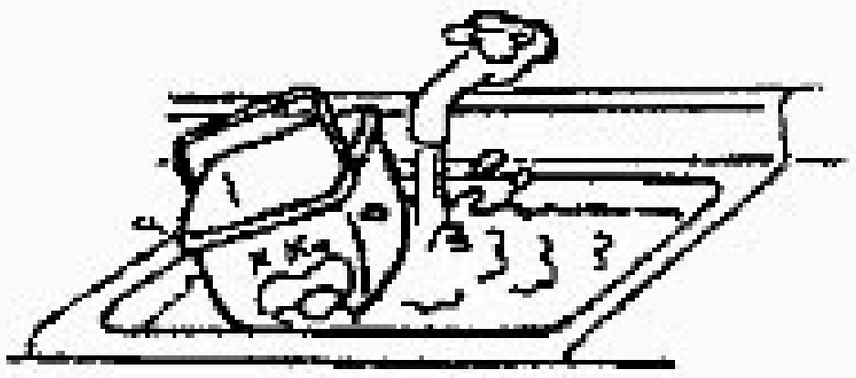
Do keep the breadmaker away from the children, they may touch the control panel or hot surfaces during operation.

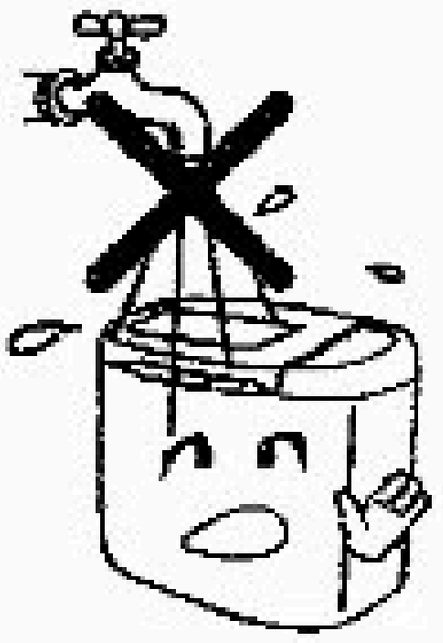
Do place the finished bread on a wire rack in order to cool down from 15-30 minutes. This allows steam to escape from the bottom of the bread and prevents a soggy bottom.

Do clean the outside of the breadmaker with a damp cloth. Remove the bread pan with kneading blade for cleaning. Clean using only mild soap and non-scratch materials. After each use remove crumbs from the baking chamber with a damp cloth.



Don't put the bread pan in a dishwasher! After use, fill the bread pan with hot water (let kneading blade sink to bottom of pan) and let sit for 10 minutes. Then remove soggy bread from kneading blade and around the drive shaft of pan **by hand.** Rinse inside with more water. **Don't scour the bread pan or any part of the breadmaker.** Dry thoroughly inside and out.



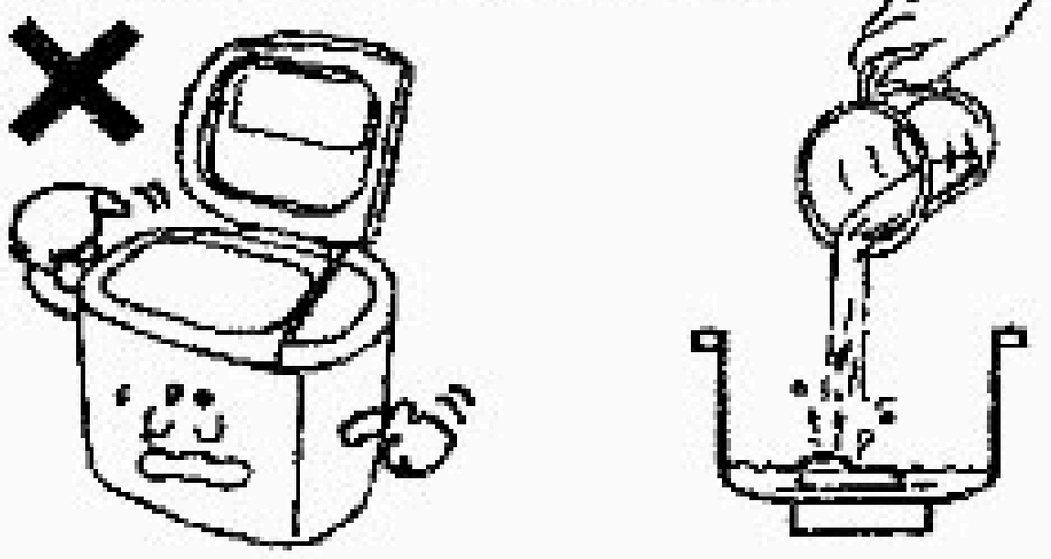


Don't place any cloth or other material over the machine during operation.

Don't use Breadmaker for storage purposes nor insert any utensils as they may create a risk of fire or electric shock.

Don't remove the bread pan during operation. Press START/STOP button and hold until you hear a beep if you need to stop operation. Remove the bread pan by first twisting the bread pan counterclockwise and then lifting it straight up.

Don't pour any ingredients directly into baking chamber – only into the bread pan. It is important to remove the bread pan from the unit before putting ingredients into the pan to avoid accidentally spilling ingredients into the baking chamber.



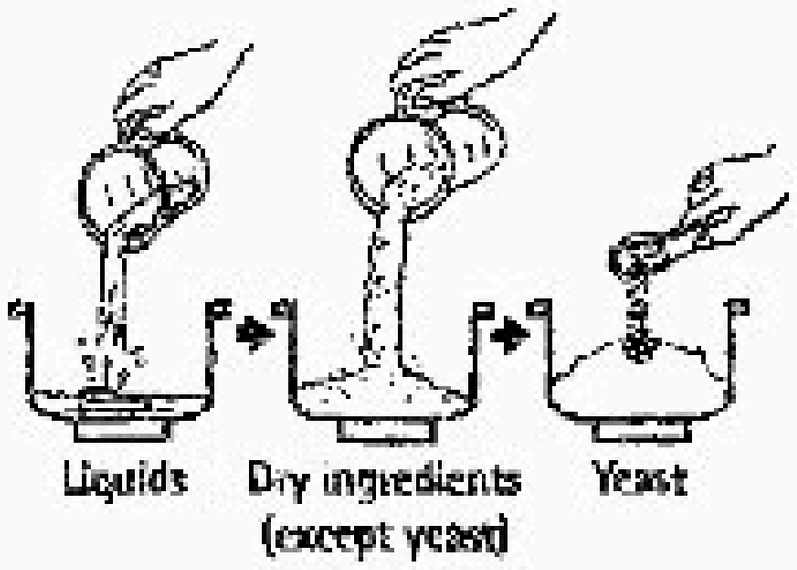
Tips for Breadmaking

❒ **Accurate Measurement :**

Amount of ingredients are in relation to each other. 2 teaspoons of yeast means just that - not about a soupspoon. We provide measuring tools so fill each to overflowing and then level off with a spatula or knife. Inaccurate measuring could cause unexpected results in your loaf of bread. In particular, be precise in measuring the water.

❒ **When filling the bread pan always:**

1. First pour in the liquids - i.e. water, milk, oil, butter, molasses, eggs, etc.
2. Second put in dry ingredients - i.e. flour, dry skim milk powder, etc.
3. <u>Last always is the yeast right on top.</u> It must not be in contact with the liquids and salts. It is safest to make a little indent on top of the flour and put on the yeast.



4. When making whole wheat bread, the wheat makes for a drier mix. You can spray the inside of the bread pan with vegetable oil to assist in easier mixing in the kneading process.

❒ **Use only fresh ingredients.**

- Use **bread flour for best results.** It has more of a substance called gluten that holds the bread dough together in the baking process. **All purpose flour is not recommended - results will be poor!** You can add a teaspoon of lemon juice to enhance bread flour for even better texture.
  Stale yeast won't work !

- It is OK to substitute many liquids instead of water - i.e. fruit juices, beer, milk, buttermilk etc.
- If you have one of your own favorite recipes and want to substitute dry skim milk powder instead of fresh milk the conversion is as follows:
- 1 cup fresh milk = 2 tablespoons milk powder + 1 cup of water

❒ **Test the freshness of your yeast** - Prepare a cup of medium warm water. Then add 2 teaspoons of sugar and stir. Finally, sprinkle on top a few teaspoons of yeast and wait 10-15 minutes. It should foam and smell a little. If there is no reaction, the yeast is not fresh.

- To keep your yeast active, store it in an airtight container in your refrigerator.
- Yeast is the most important ingredient in bread baking. It causes the bread to rise. Too little yeast can result in improper rising. Too much yeast can cause over-rising and the dough could stick to the inside of the lid; or it could collapse during baking.

❒ Rocky Mountain High

OK we know that you are lucky to live high up in the mountains with all that clean air. But altitude does change the operation of the Magic Chef somewhat. Less atmospheric pressure means reduce a little yeast (about 1/8 teaspoon) and reduce sugar a little (about 1/2 - 1 teaspoon). However since it is drier up on high, add about a tablespoon of liquid or more. It all depends how high you are.

• Increase amount of water	1 - 4 Tablespoons
• Decrease sugar	1/2 - 1 Teaspoon
• Decrease Yeast	1/8 - 1/4 Teaspoon

❒ Altering the ingredients as the unit kneads the dough.

Is the dough ball too dry or too wet? Add liquid 1 tablespoon at a time (for dryness) or add flour by the tablespoon (if too wet) until the right consistency is found. Only do this during the first kneading cycle. The dough ball should have an even consistency and be circling nicely in the bread pan. Not too wet and not too dry.

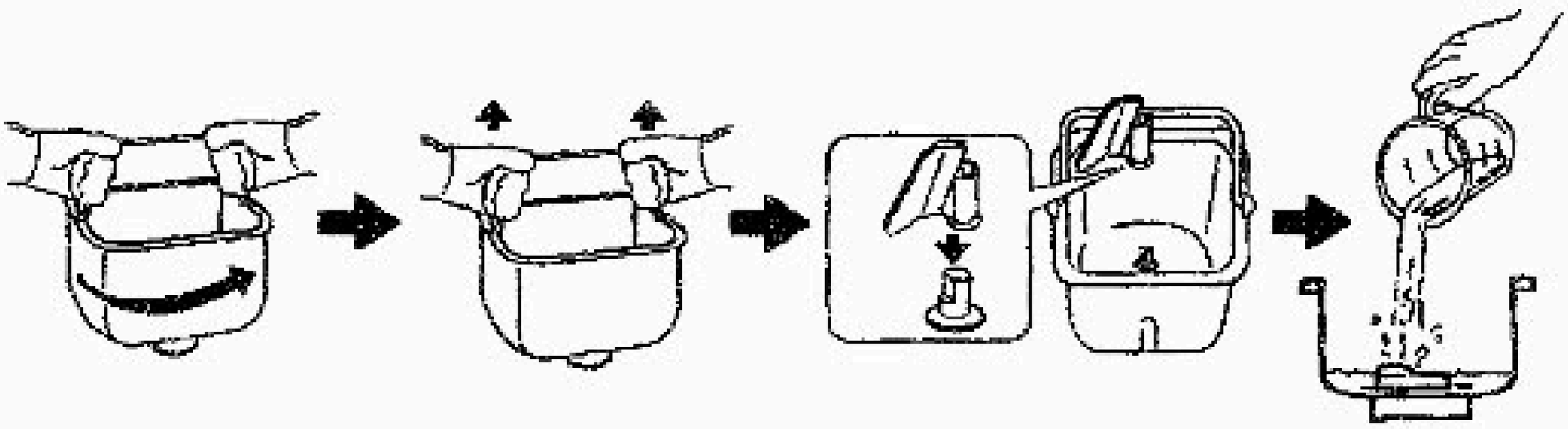
N.B. When mixing 100% whole wheat or partial whole wheat breads an extra tablespoon or 2 of liquid would likely be necessary as whole wheat has a tendency to absorb water. If you find that a finished bread is uncooked or doughy in the centre then add more water for the next bread.

Operating Instructions

When unpacking the Magic Chef Cool Touch 2-Lb. Breadmaker for the first time, remember to wash the kneading blade and the **inside only** of the bread pan. The outside of the bread pan should be wiped only, as the drive shaft mechanism must be kept dry to remain in good running order.

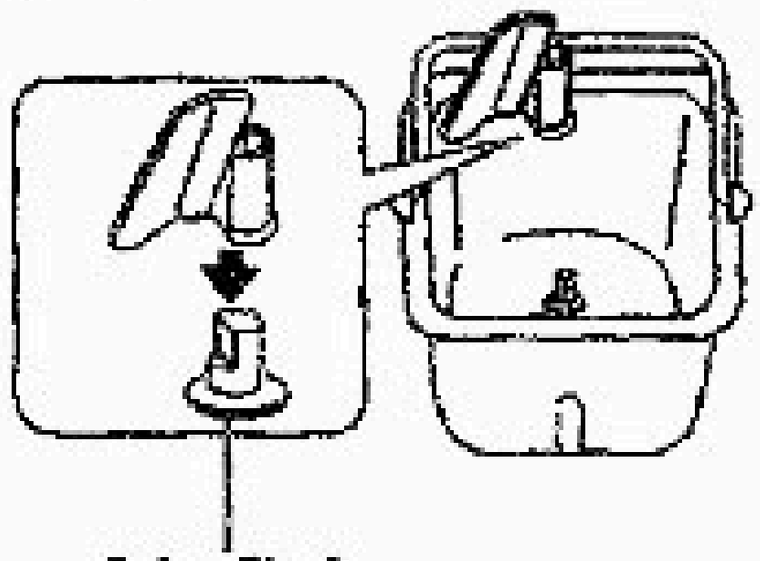
Here's how to bake bread with your Magic Chef .

1. Swing open the Cover and remove the bread pan by first *twisting the bread pan counterclockwise* and then lifting it straight up and place it on the countertop for loading ingredients.
   Add ingredients to bread pan <u>after</u> it has been removed from the Breadmaker.



Note : Remember to insert the Kneading Blade <u>before</u> machine adding ingredients.

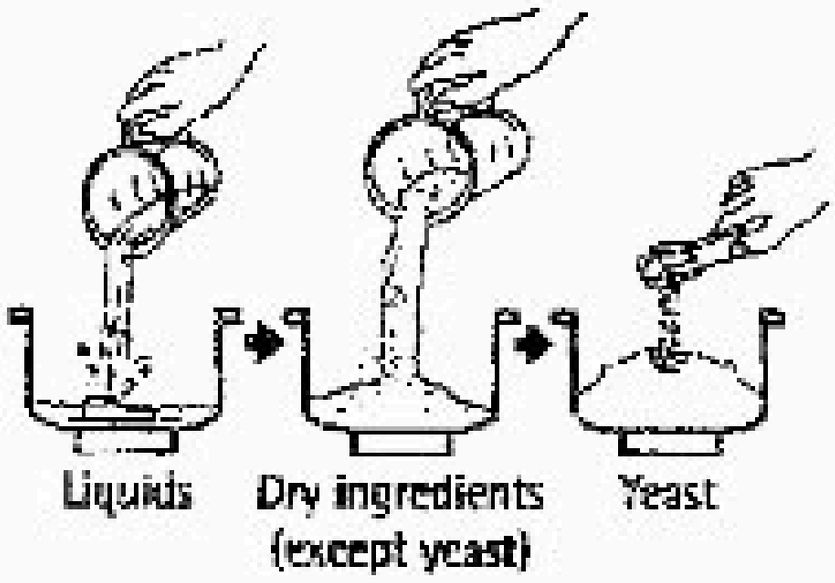
2. Place the kneading blade on the drive shaft as shown. Push on it to make sure it is firmly in place. The ingredients will not be mixed properly if the kneading blade is not firmly in place.

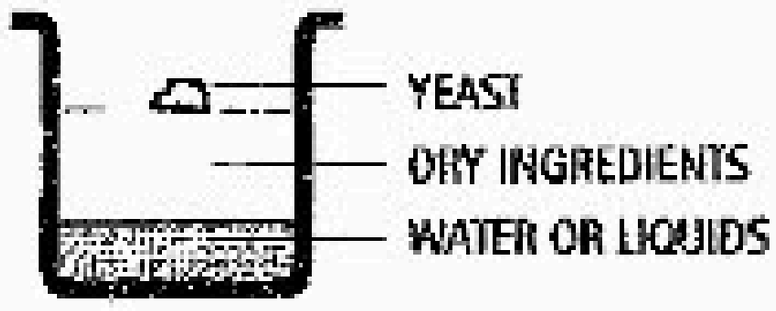


Drive Shaft

3. Place ingredients into the bread pan in the following order. This unit is designed to make bread indoors (best at room temperature (68°F- 79°F or 20°C-27°C). All ingredients should be at room temperature. Insert ingredients in the following order.

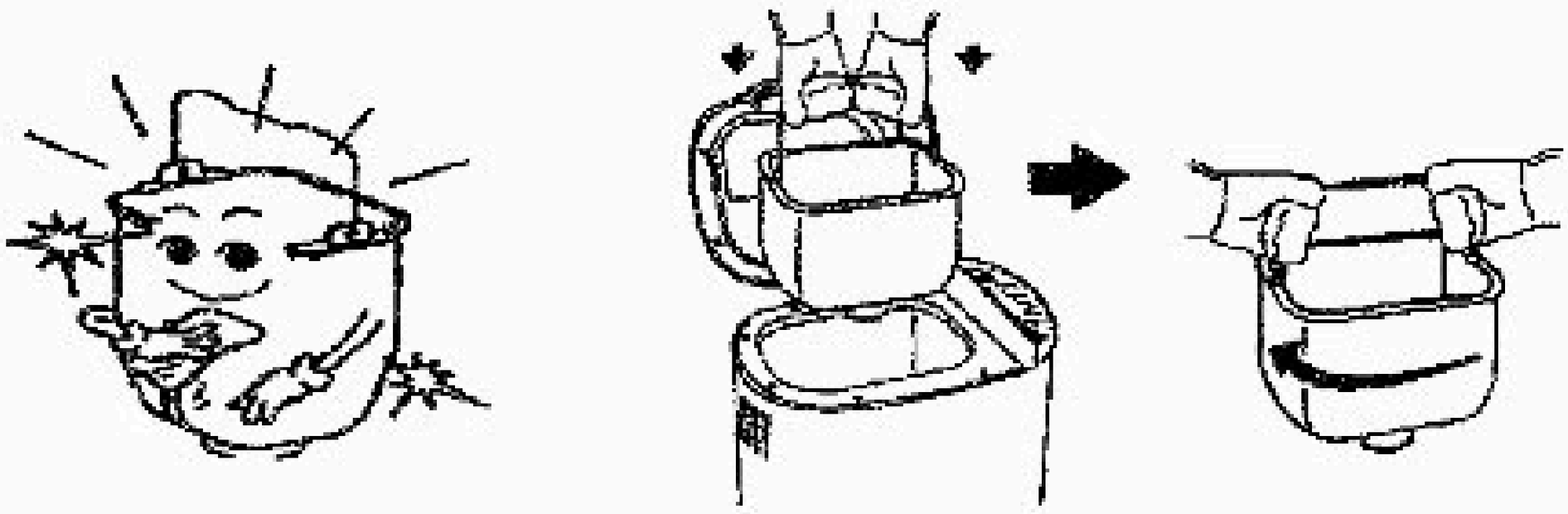
First	Liquids such as water, oil, butter (softened)
Second	Dry ingredients such as flour, salt, sugar, dry milk powder
Last	The yeast. It must NOT touch any liquids especially if you are using the delay timing mechanism. It is safest to make a small indent into the top of dry ingredients and then slowly pour the yeast into this indented area.





Note : The order of adding ingredients is important, especially when using the Timer. It keeps the yeast away from the liquid ingredients until it's time to knead them together. Liquid ingredients will activate the yeast.

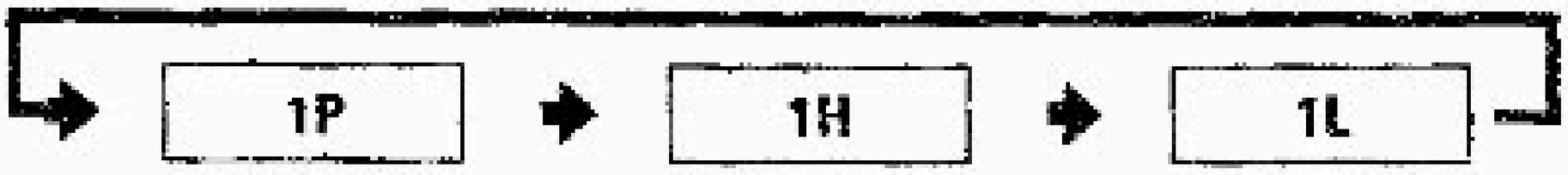
4. Make sure the exterior of the bread pan is dry. Keep it straight and place the bread pan back into the baking chamber by inserting it *at a slight angle and then twisting clockwise which locks it into place.* If securely in place, you should **not** be able to remove the bread pan when pulling the handle straight up.



5. Plug the machine into wall outlet. Remember it has a polarized plug, (one prong wider than the other) so turn the plug over if it doesn't fit into your wall outlet.

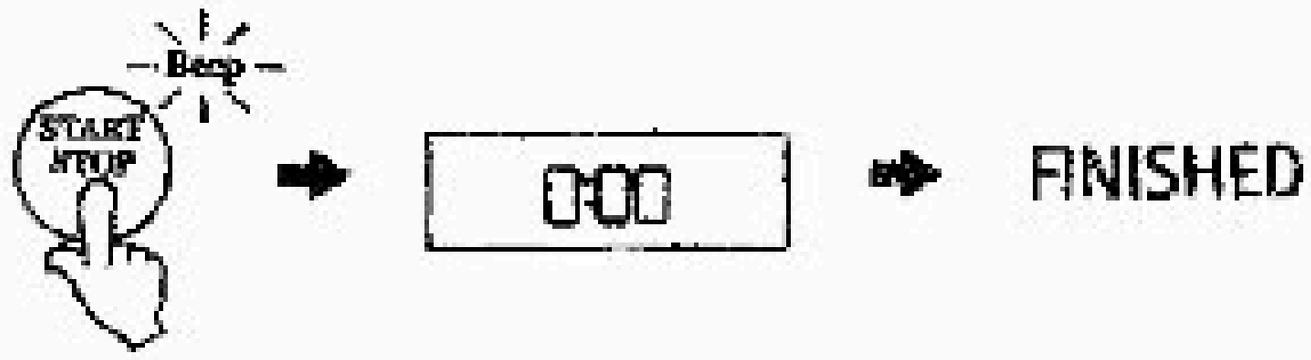
6. Choose the desired bread setting. Display Window shows " 1P " and then a couple of seconds later " 3:00". To change the program press " **Select** " button again and again until the desired program is displayed. Programs are from 1–8 in sequence.

7. Choose the Crust setting.
The automatic factory setting is always "P" for medium which is also shown by the arrow "▼" pointed to medium. Choose light or dark by pressing the "Crust" button and watch the Display Window indicate "L" - with the arrow "▼" pointed to "light", or "H" - with the arrow pointed to "dark". The L,P, or H will be displayed to the right of the program number selected.



Note : - **Display shows the "P", "H" or "L" Crust beside the number showing the "SELECT" setting.**
- **The Magic Chef always resets itself to bake bread at medium setting.**

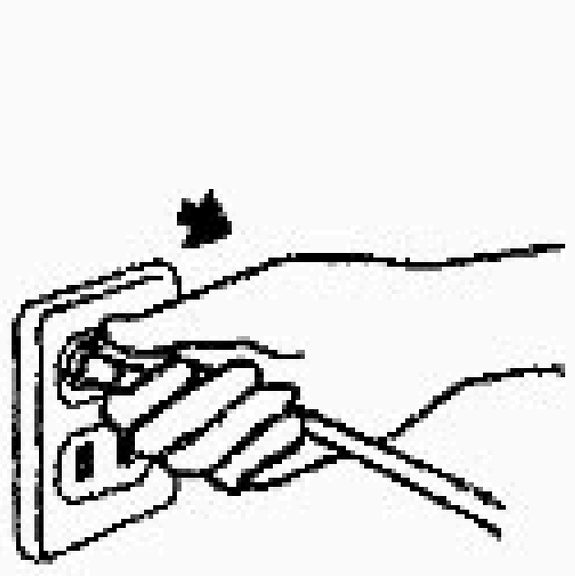
8. After all settings are set, press the START/STOP button. A beep will sound as a confirmation that the unit has started the cycle. The display timer colon will start to flash and in a couple of seconds the kneading begins. The time on the display will begin counting down the minutes from the amount of time required for the setting you have selected. When baking is finished, the display will read "0:00" with colon flashing.



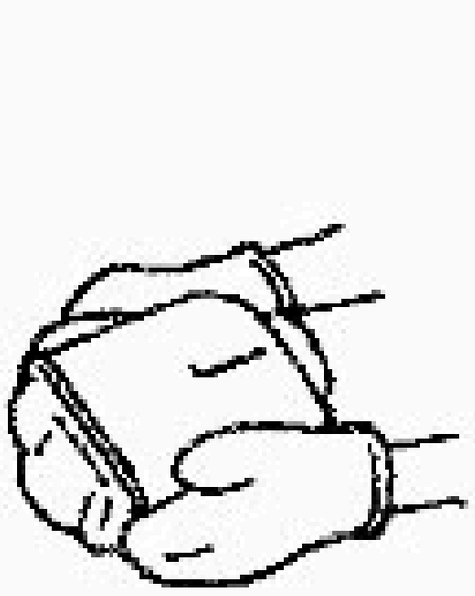
9. At the end of the baking cycle the unit will keep the bread warm for 1 hour. If you wish to cancel this cycle, press the START/STOP button for 3 seconds and pull out plug from wall. We recommended to remove bread as soon as the first 5 minutes beep signal is heard.

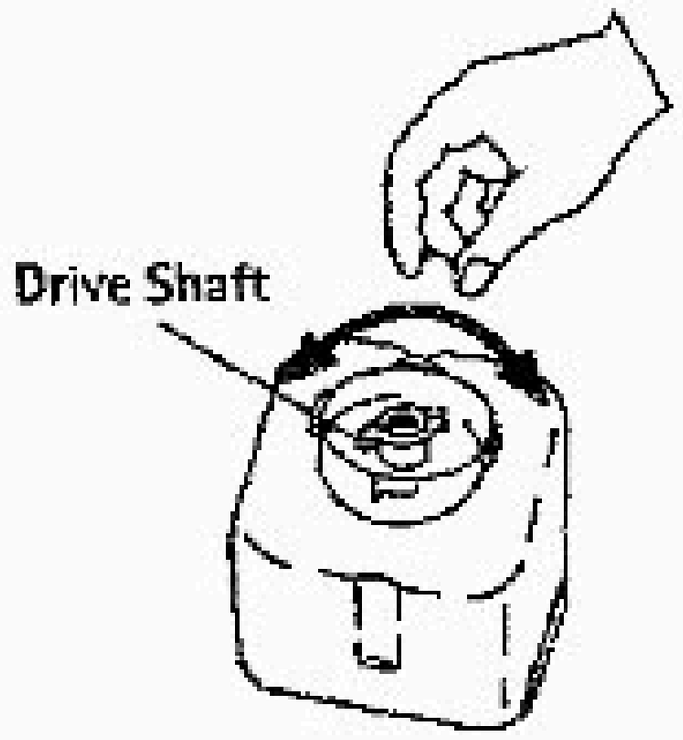
10. **Always wear oven mitts to remove hot bread pan.**
Once the bread program is completely finished, **UNPLUG THE BREADMAKER**. Next, (while wearing oven mitts) twist the bread pan counterclockwise and then pull the bread pan straight up out of the baking chamber.

REMOVE - TWIST
COUNTERCLOCKWISE



11. Wear oven mitts to hold the bread pan upside down and gently shake it to remove the bread. The bread will slide out of the bread pan (it's coated) to allow for easy exit of the bread. In case the bread is stuck, using an oven mitts turn the drive shaft underneath the pan in both directions to loosen the bread - then shake gently again while the pan is upside down. Sometimes the kneading blade remains stuck inside the bread. Let the bread cool down and remove kneading blade by hand. **ALWAYS LOOK FOR THE KNEADING BLADE - IT HAS A WAY OF HIDING IN SIDE THE BREAD. Place the bread on a wire rack to cool from 15-30 minutes.**





CAUTION: Pan will be HOT!

NOTICE: After a bread has been made, the breadmaker is still hot. If you wish to make a second loaf it is advisable to let the breadmaker cool down. Otherwise the display may show "H:HH" which means the unit will not function as it is overheated.

For safety, always unplug your breadmaker after each use.

Care & Cleaning

CAUTION : To avoid electric shock, unplug the breadmaker and allow it to cool before cleaning.

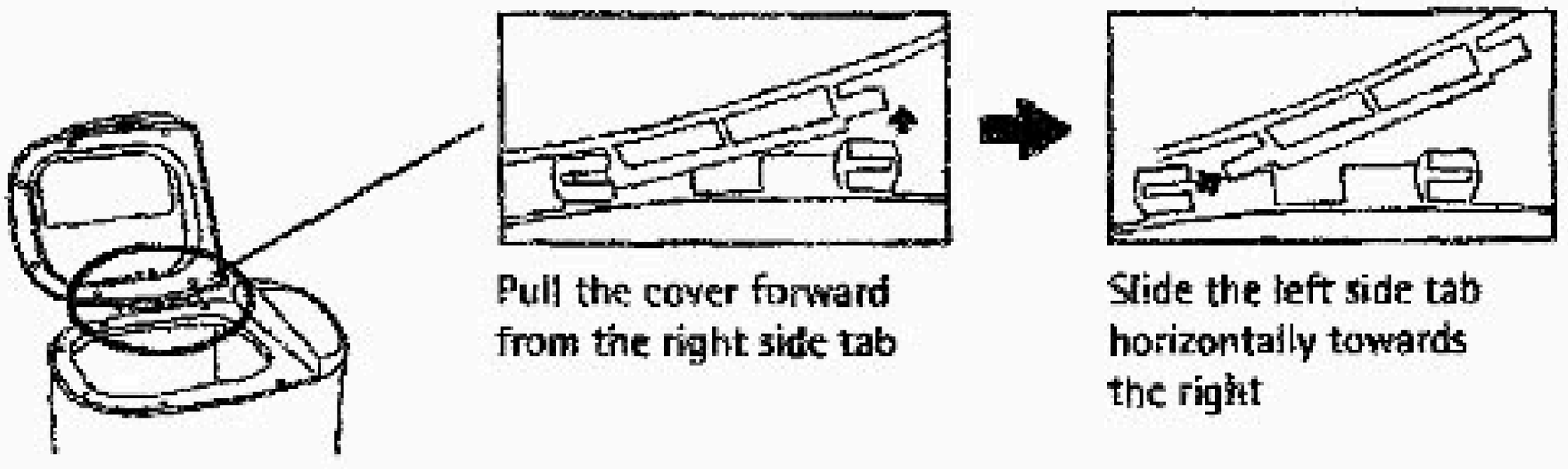
Clean your Magic Chef Cool Touch 2-Lb. Breadmaker by wiping it with a soft cloth and a mild detergent. NEVER immerse the unit in water! NEVER use scouring powder, steel wool pads, or other abrasive materials. And, NEVER use any chemicals such as benzine, paint thinner, alcohol, etc.

Note : The bread pan may change color after long use. This is natural effect caused by moisture and steam and will not affect the performance of the unit.

- Remove the bread pan as described and rinse with mild detergent and warm water. The Bread Pan has a non-stick coating surface. Do not use any harsh cleaners or utensils on these parts as scratching may occur. Do not immerse base of Bread Pan in water as this could cause the drive shaft to malfunction.

- If the kneading blade has stuck to the drive shaft, pour warm water in the pan and let it sit for 15 – 20 minutes to loosen it. If the hole of the kneading blade is filled with dough, clean it with a toothpick or small brush.

- The Cover on your Magic Chef Breadmaker is removable. Open the cover **about halfway and then pull the cover forward from the right side tab and then slide the left side tab horizontally towards the right to completely remove the cover.** Wipe it with a damp cloth only – DO NOT SCOUR IT and do not use window cleaner on the view window.



Pull the cover forward from the right side tab

Slide the left side tab horizontally towards the right

Re-install by first inserting the left side tab horizontally into the unit tab receptacle and then push the right side tab into the right unit tab receptacle. Close gently to ensure that the cover is well positioned.

- Wipe the exterior housing of the unit with a damp cloth or slightly dampened sponge or cloth to wipe out any flour, crumbs, or other materials from the baking chamber.

- Before storing the breadmaker, allow the unit to completely cool.

Measuring Tools

Tablespoon = 3 Teaspoon
(Tbsp) (tsp)

Equivalents Table

Cup	Fluid Ounces	Tablespoons	Milliliters
1 Cup	= 8	= 16	= 240
3/4	= 6	= 12	= 180
1/2	= 4	= 8	= 120
1/4	= 2	= 4	= 60
1/8	= 1	= 2	= 30

To reduce Calories and Fat :

- When a recipe calls for milk, use skim milk or 2% milk.
- To further reduce calories substitute 2 tablespoons dry milk powder and 1 cup of water for each cup of milk.
- In place of eggs use Egg Beaters ®.

Sugars
All types of sugars help the yeast to react and rise. Sugar is essential in the bread making process. Whether white, brown, molasses or honey - they all serve the same purpose. If you are on a diet and prefer to use sugar substitutes, then testing will be necessary for quantity as there are a wide variety of substitutes on the market.

Salt
To lower the height of the bread use more salt – it inhibits the action of the yeast. Some salt is necessary, otherwise the yeast would cause the bread to rise too high. Salt makes for a controlled rise. The bread needs both potassium chloride and sodium found in salt in order to control the yeast. Therefore check the chemical make-up of any light salt before using.

Shortening
Whether butter, margarine, low fat margarine, corn oil, sunflower oil, soy oil, peanut oil, canola oil, olive oil, safflower oil - they are all types of shortening. Any one can be substituted for the other. Shortening makes the dough more tender, adds flavor and serves to interact with all ingredients. **When using butter it is necessary to soften butter by setting aside at room temperature - this allows for a better mixing process in your Magic Chef Bread Maker.**
We have noted many of the positive medical reports in olive oil, so we have decided to use it on most of our recipes.

Storing the Bread
Let the bread cool down on a wire rack to let the moisture escape - we suggest to remove the bread immediately after baking as it tends to become more moist when sitting in the **keep warm** cycle. Then it can be stored in a tightly sealed plastic bag, and with the addition of a celery stalk inside the bag the bread will last longer. The bread will last longer sealed in the refrigerator but it may dry out quicker if the bag is not airtight.
Freeze the bread in a tightly sealed bag for longer storage.

Basic White Bread

	2 lb	1 1/2 lb	1lb
Water	1 1/2 cups	1 1/4 cups	1 cup
Olive oil	2 tablespoons	2 tablespoons	1 1/2 tablespoons
Sugar	2 tablespoons	1 1/2 tablespoons	1 1/2 tablespoons
Salt	1 3/4 teaspoons	1 1/2 teaspoons	1 1/4 teaspoons
Bread flour	4 cups	3 cups	2 cups
Dry milk powder	2 tablespoons	2 tablespoons	1 1/2 tablespoons
Active dry yeast	2 1/2 teaspoons	2 teaspoons	1 1/2 teaspoons

Add ingredients to the bread pan in the order they are listed. Select setting to "Basic" or "Rapid". Change crust color or leave it at "P" or medium as desired. Press Start/Stop to begin. When display reads 0:00, press Start/Stop for 3 seconds to cancel. Use oven mitts to handle hot bread pan.

* **If using delayed timer, reduce water by 1 tablespoon for all sizes of breads.**

Velvet White Bread

Milk (medium warm)	1 1/2 cups
Olive oil	2 tablespoons
Sugar	1 1/2 tablespoons
Salt	1 1/2 teaspoons
Bread flour	4 cups
Active dry yeast	2 teaspoons

Add ingredients to the bread pan in the order they are listed. Select setting to "Basic" or "Rapid". Change crust color or leave it at "P" or medium as desired. Press Start/Stop to begin. When display reads 0:00, press Start/Stop for 3 seconds to cancel. Use oven mitts to handle hot bread pan.

* **Do not use Delayed Timer Set as milk could spoil overnight.**

French Bread

Water	1 1/2 cups
Olive oil	1 1/2 tablespoon
Sugar	1 tablespoon
Salt	1 1/2 teaspoons
Bread flour	4 cups
Active dry yeast	2 teaspoons

Add ingredients to the bread pan in the order they are listed. Select setting to "French". Change crust color or leave it at "P" or medium as desired. Press Start/Stop to begin. When display reads 0:00, press Start/Stop for 3 seconds to cancel. Use oven mitts to handle hot bread pan.

* **If using delayed timer, reduce water by 1 tablespoon.**

100% Whole Wheat

Water	1 1/2 cups
Molasses	2 tablespoons
Brown sugar	1 tablespoon
Salt	2 teaspoons
Whole wheat bread flour	4 cups
Vital gluten	1 1/2 tablespoons
Active dry yeast	2 teaspoons

Add ingredients to the bread pan in the order they are listed. Select setting to "Whole Wheat". Change crust color or leave it at "P" or medium as desired. Press Start/Stop to begin. When display reads 0:00, press Start/Stop for 3 seconds to cancel. Use oven mitts to handle hot bread pan.

* **This bread can be made without Vital Gluten,** but the finished loaf would be much lower and more dense. Check the dough ball in the primary kneading cycle for dryness as more water may be necessary (add a tablespoon each time) to enhance a lighter more fluffy texture and ensure proper baking. If the bread is doughy in the center then add more water for the next bread.

Partial Whole Wheat Bread

Water	1 1/2 cups
Molasses	2 tablespoons
Olive oil	1 1/2 tablespoons
Salt	1 1/2 teaspoons
Whole wheat bread flour	2 cups
Bread flour	2 cups
Active dry yeast	2 teaspoons

Add ingredients to the bread pan in the order they are listed. Select setting to "Whole Wheat". Change crust color or leave it at "P" or medium as desired. Press Start/Stop to begin. When display reads 0:00, press Start/Stop for 3 seconds to cancel. Use oven mitts to handle hot bread pan.
For a higher rising bread, add 1/2 tsp to 1 tsp vital gluten.
* **Do not use Delayed Timer Set in this recipe.**

Bread with Wheat Bran

Ingredients

Water	1 1/2 cups
Olive oil	2 tablespoons
Sugar	4 tablespoons
Salt	2 teaspoons
Bread flour	3 1/2 cups
Wheat bran	1/2 cup
Dry milk powder	2 tablespoons
Active dry yeast	2 teaspoons

Add ingredients to the bread pan in the order they are listed. Select setting to "Basic" or "Rapid". Change crust color or leave it at "P" or medium as desired. Press Start/Stop to begin. When display reads 0:00, press Start/Stop for 3 seconds to cancel. Use oven mitts to handle hot bread pan.
Oat Bran is an acceptable option in place of Wheat Bran.
* **If using Rapid Bread setting, increase active dry yeast by 1 teaspoon.**

Carrot Bread

Water	1 1/4 cups
Olive oil	2 tablespoons
Sugar	4 tablespoons
Salt	2 teaspoons
Carrots (grated)	3/8 cup
Bread flour	4 cups
Dry milk powder	2 tablespoons
Active dry yeast	2 teaspoons

Add ingredients to the bread pan in the order they are listed. Select setting to "Basic" or "Rapid". Change crust color or leave it at "P" or medium as desired. Press Start/Stop to begin. When display reads 0:00, press Start/Stop for 3 seconds to cancel. Use oven mitts to handle hot bread pan.

*** If using Rapid Bread setting, increase active dry yeast by 1 teaspoon.**

Orange Bread

Orange juice	1 1/2 cups
Olive oil	2 tablespoons
Sugar	4 tablespoons
Salt	1 1/2 teaspoons
Bread flour	4 cups
Dry milk powder	1 1/2 tablespoons
Active dry yeast	2 teaspoons

Add ingredients to the bread pan in the order they are listed. Select setting to "Basic" or "Rapid". Change crust color or leave it at "P" or medium as desired. Press Start/Stop to begin. When display reads 0:00, press Start/Stop for 3 seconds to cancel. Use oven mitts to handle hot bread pan.

*** If using Rapid Bread setting, increase active dry yeast by 1 teaspoon.**

Potato Bread

Water (use potato water)	1 1/8 cups
Olive oil	2 tablespoons
Salt	2 teaspoons
Sugar	1 1/2 tablespoons
Potato (mashed)	3/4 cup
Bread flour	3 1/4 cups
Active dry yeast	3 teaspoons

Note: In a saucepan, boil the potatoes in 2 cups water until tender. Cool the potato water to room temperature. Mash the potatoes.

Add ingredients to the bread pan in the order they are listed. Select setting to "Basic". Change crust color or leave it at "P" or medium as desired. Press Start/Stop to begin. When display reads 0:00, press Start/Stop for 3 seconds to cancel. Use oven mitts to handle hot bread pan.

* **Rapid Bread setting can not be used in this recipe.**

Banana Bread

Fresh milk	1 1/4 cups
Egg yolk	1
Olive oil	2 tablespoons
Salt	1 teaspoon
Sugar	2 tablespoons
Ripe banana (sliced thin)	3/4 cup
Bread flour	4 cups
Active dry yeast	2 teaspoons

Add ingredients to the bread pan in the order they are listed. Select setting to "Basic". Change crust color or leave it at "P" or medium as desired. Press Start/Stop to begin. When display reads 0:00, press Start/Stop for 3 seconds to cancel. Use oven mitts to handle hot bread pan.

* **Delayed Timer Set & Rapid Bread setting can not be used in this recipe.**

Sweet Bread

Water	3/4 cup
Olive oil	2 tablespoons
Salt	1 teaspoon
Sugar	6 1/4 tablespoons
Egg yolk	2
Bread flour	3 cups
Dry milk powder	2 tablespoons
Active dry yeast	2 teaspoons

Add ingredients to the bread pan in the order they are listed. Select setting to "Sweet". Change crust color or leave it at "P" or medium as desired. Press Start/Stop to begin. When display reads 0:00, press Start/Stop for 3 seconds to cancel. Use oven mitts to handle hot bread pan.

*** Delayed Timer Set & Rapid Bread setting can not be used in this recipe.**

Walnut Bread

Water	1 1/2 cups
Olive oil	2 tablespoons
Salt	2 teaspoons
Sugar	4 tablespoons
Bread flour	4 cups
Dry milk powder	2 tablespoons
Active dry yeast	2 teaspoons
Walnuts (crushed)	3/4 cup

Add ingredients to the bread pan in the order they are listed except walnuts. Select setting to "Basic". Change crust color or leave it at "P" or medium as desired. Press Start/Stop to begin. Add the walnuts when beeping sounds during kneading, display will read 2:20. When display reads 0:00, press Start/Stop for 3 seconds to cancel. Use oven mitts to handle hot bread pan.

*** Delayed Timer Set & Rapid Bread setting can not be used in this recipe.**

Cheese and Bacon Bread

Water	1 1/2 cups
Olive oil	2 tablespoons
Salt	2 teaspoons
Sugar	2 tablespoons
Cheese (grated sharp)	3/4 cup
Bread flour	4 cups
Dry active yeast	2 teaspoons
Real bacon bits	4 tablespoons

Add ingredients to the bread pan in the order they are listed except real bacon bits. Select setting to "Basic". Change crust color or leave it at "P" or medium as desired. Press Start/Stop to begin. Add the real bacon bits when beeping sounds during kneading, display will read 2:20. When display reads 0:00, press Start/Stop for 3 seconds to cancel. Use oven mitts to handle hot bread pan.

* **Delayed Timer Set & Rapid Bread setting can not be used in this recipe.**

Peanut Butter Bread

Water	1 1/2 cups
Salt	1 1/2 teaspoons
Brown sugar	2 1/2 tablespoons
Bread flour	4 cups
Active dry yeast	2 teaspoons
Peanut butter (room temperature)	3/4 cup

Add ingredients to the bread pan in the order they are listed except peanut butter. Select "Basic" setting. Change crust color or leave it at "P" or medium as desired. Press Start/Stop to begin. Add the peanut butter when beeping sounds during kneading, display will read 2:20. When display reads 0:00, press Start/Stop for 3 seconds to cancel. Use oven mitts to handle hot bread pan.

* **Delayed Timer Set & Rapid Bread setting can not be used in this recipe.**

Yogurt Bread

Water	3/4 cup
Yogurt	3/4 to 1 cup
Salt	1 1/2 teaspoons
Sugar	2 1/2 tablespoons
Bread flour	4 cups
Dry milk powder	2 tablespoons
Active dry yeast	2 1/2 teaspoons
Sesame seeds	4 tablespoons

Add ingredients to the bread pan in the order they are listed except sesame seeds. Select setting to "Basic". Change crust color or leave it at "P" or medium as desired. Press Start/Stop to begin. Add the sesame seeds when beeping sounds during kneading, display will read 2:20. When display reads 0:00, press Start/Stop for 3 seconds to cancel. Use oven mitts to handle hot bread pan.

* **Delayed Timer Set & Rapid Bread setting can not be used in this recipe.**

Cinnamon N' Raisin

Water	1 1/2 cups
Olive oil	2 tablespoons
Salt	1 1/2 teaspoons
Sugar	2 tablespoons
Bread flour	4 cups
Ground cinnamon	2 teaspoons
Active dry yeast	1 1/2 teaspoons
Raisins	3/4 cup

Add ingredients to the bread pan in the order they are listed except raisins. Select setting to "Basic". Change crust color or leave it at "P" or medium as desired. Press Start/Stop to begin. Add the raisins when beeping sounds during kneading, display will read 2:20. When display reads 0:00, press Start/Stop for 3 seconds to cancel. Use oven mitts to handle hot bread pan.

* **Delayed Timer Set & Rapid Bread setting can not be used in this recipe.**

Multigrain

Water	1 1/2 cups
Olive oil	1 1/2 tablespoons
Honey	2 tablespoons
Salt	1 1/2 teaspoons
Bread flour	2 1/4 cups
Whole wheat flour	1 1/4 cups
7-grain cereal	1/4 cup
Active dry yeast	2 1/4 teaspoons

Add ingredients to the bread pan in the order they are listed. Select setting to "Whole Wheat". Change crust color or leave it at "P" or medium as desired. Press Start/Stop to begin. When display reads 0:00, press Start/Stop for 3 seconds to cancel. Use oven mitts to handle hot bread pan.

Rye with Caraway Seeds

Water	1 1/2 cups
Olive oil	2 tablespoons
Molasses	2 tablespoons
Powdered milk	2 tablespoons
Brown sugar	2 tablespoons
Salt	1 1/2 teaspoons
Whole wheat flour	3/4 cup
Bread flour	2 1/4 cups
Rye flour	1 cup
Caraway seeds	1 1/3 tablespoons
Active dry yeast	2 teaspoons

Add ingredients to the bread pan in the order they are listed. Select setting to "Whole Wheat". Change crust color or leave it at "P" or medium as desired. Press Start/Stop to begin. When display reads 0:00, press Start/Stop for 3 seconds to cancel. Use oven mitts to handle hot bread pan.

* **Do not use Delayed Timer Set in this recipe.**

Sourdough

Sourdough starter*	1 1/2 cups
Warm water	3/4 cup
Olive oil	2 tablespoons
Salt	3 1/2 teaspoons
Sugar	2 1/2 tablespoons
Bread flour	3 3/4 cups
Dry milk powder	4 tablespoons
Active dry yeast	2 1/4 teaspoons

Add ingredients to the bread pan in the order they are listed. Select setting to "Basic" or "French". Change crust color or leave it at "P" or medium as desired. Press Start/Stop to begin. When display reads 0:00, press Start/Stop for 3 seconds to cancel. Use oven mitts to handle hot bread pan.

– Do not use Delayed Timer Set in this recipe.

*** Sourdough Starter - provides the taste that makes Sourdough famous**

Warm water	2 cups
Bread flour	2 cups
Sugar	1 tablespoon
Active dry yeast	2 1/2 teaspoons

Stir all of the ingredients in a large glass bowl - no metal bowls allowed as this mixture will absorb the taste of the metal. Cover the bowl with a cloth and stir once a day for 4 days. The mixture will bubble and smell somewhat. Next cover and refrigerate. Keep replacing the amount used by replenishing ingredients in a like quantity – only do not add any more yeast.

Important - If starter turns to orange or purple color discard at once and begin again.

Egg Bread (Also known as Challah)

Water	1 cup
Olive oil	2 3/4 tablespoons
Sugar	3 tablespoons
Salt	1 1/4 teaspoons
Eggs (beaten)	2
Bread flour	3 1/2 cups
Active dry yeast	1 1/4 teaspoons

There are two ways to make this bread.

1. The easy way - Add ingredients to the bread pan in the order they are listed. Select setting to "Basic". Change crust color or leave it at "P" or medium as desired. Press Start/Stop to begin. When display reads 0:00, press Start/Stop for 3 seconds to cancel. The bread will look rectangular as usual. Use oven mitts to handle hot bread pan.

* **Do not use Delayed Timer Set in this recipe.**

2. The hard way - Add ingredients to the bread pan in the order they are listed. Select Dough setting. Press Start/Stop to begin. When display reads 0:00, press Start/Stop for 3 seconds to cancel. Remove dough with a rubber spatula. Place dough on a floured surface. Separate into 6 equal sections and roll each into 6 same length long strips. Make each strip fatter in the middle to give the bread a tapered look. Braid the strips. Let rise for 45 minutes or until doubled in size. Place on a greased baking sheet. Brush with beaten egg yolk and sprinkle on some sesame seeds. Bake in a preheated oven at 350°F for 30 to 35 minutes.

Using the Dough setting

Dinner Rolls

Water	3/4 cup
Olive oil	4 tablespoons
Eggs (beaten)	2
Sugar	4 tablespoons
Salt	1 1/3 teaspoons
Bread flour	4 cups
Active dry yeast	2 teaspoons

Add ingredients to the bread pan in the order they are listed. Select setting to "Dough". Press Start/Stop to begin. When display reads 0:00, press Start/Stop for 3 seconds to cancel. Remove dough with a rubber spatula and place on a floured surface. Divide into 18 - 24 pieces and shape into round balls. Place balls on greased baking sheet. Cover them and let rise for 30 - 40 minutes or until doubled in size. Bake at 350°F oven for 20 to 25 minutes. Enjoy!

Pretzels

Water	1 1/4 cups
Olive oil	1 tablespoon
Sugar	2 tablespoons
Salt	1 teaspoon
Bread flour	3 1/2 cups
Active dry yeast	2 teaspoons
Egg (beaten)	1
Coarse salt	2 tablespoons

Add ingredients to the bread pan in the order they are listed, except egg & coarse salt. Select "Dough" setting. Press Start/Stop to begin. When display reads 0:00, press Start/Stop for 3 seconds to cancel. Remove dough with a rubber spatula and place on a floured surface. Cut into 16 equal pieces and roll into a strip of 8 inches long. Brush with egg and sprinkle on coarse salt. Bake in a preheated oven at 375°F for 15 to 19 minutes.

Pizza Dough

Water	1 cup
Egg (beaten)	1
Salt	1 teaspoon
Sugar	2 tablespoons
Bread flour	3 cups
Dry milk powder	3 tablespoons
Active dry yeast	1 1/2 teaspoons

Add ingredients to the bread pan in the order they are listed. Select "Dough" setting. Press Start/Stop to begin. When display reads 0:00, press Start/Stop for 3 seconds to cancel. Remove dough with a rubber spatula and place on a floured surface. Pat it into a circle and use a roller if necessary. Place it on a greased 12-14" round pizza pan. Spread with pizza sauce, pepperoni, sliced sausages, mushrooms, onions or other toppings as desired and finally, mozzarella cheese. Bake in a preheated oven at 450°F for 15 to 20 minutes.

* **For whole wheat pizza dough, substitute 2 cups whole wheat flour and 1 cup bread flour instead of 3 cups bread flour.**

Dough for Making Pasta

Water	1/2 cup
Egg (beaten)	2
Olive oil	2 tablespoons
Salt	1 teaspoon
Semolina/pasta flour	3 cups

Add ingredients to the bread pan. Select "Dough" setting. Press Start/Stop to begin. When display reads 0:00, press Start/Stop for 3 seconds to cancel. Remove dough and use dough as instructed for your pasta machine.

Using the Cake Setting

The Cake setting is used for mixing and baking cakes using baking powder as a rising agent.

Chocolate Cake

Ingredients

Eggs (beaten)	2 extra large
Butter (softened)	2 tablespoons
Water	2/3 cup
Vanilla extract	1 teaspoon
Brandy	2 tablespoons
Baking powder	1 1/2 teaspoons
Baking soda	1 teaspoon
Cocoa	1 teaspoon
All purpose flour (sifted)	1 1/2 cup
Sugar	1 cup

Add all ingredients to the bread pan. Select "Cake" setting. Press Start/Stop to begin. When display reads 0:00, press Start/Stop for 3 seconds to cancel. If the cake does not seem totally browned to your taste, wait 20–25 minutes for the breadmaker to cool down. Then select "Bake" setting, press Start/Stop to begin. Let bake for about 10 minutes or until you are satisfied with the look of the cake and once finished to your taste. Press Start/Stop for 3 seconds to cancel. Use oven mitts to handle hot bread pan and let cool for 15 minutes. Remove the cake.

* **Do not use Delayed Timer Set.**

* N.B. THE ABOVE RECIPE IS FOR A DENSE, LOW RISE CAKE. DUE TO THE NATURE OF THE MIXING PROCESS WITH OUR KNEADING BLADE, A HIGH RISE CAKE IS NOT POSSIBLE.

Pound Cake

Milk	1/4 cup
Eggs (beaten)	2 extra large
Vanilla extract	1 teaspoon
Butter (softened)	4 ounces
All purpose flour (sifted)	1 1/2 cups
Baking powder (sifted)	1 teaspoon
Sugar	3/4 cup

Add all ingredients to the bread pan. Select "Cake" setting. Press Start/Stop to begin. When display reads 0:00, press Start/Stop for 3 seconds to cancel. If the cake does not seem totally browned to your taste, wait 20-25 minutes for the breadmaker to cool down. Then select "Bake" setting, press Start/Stop to begin. Let bake for about 10 minutes or until you are satisfied with the look of the cake and once finished to your taste. Press Start/Stop for 3 seconds to cancel. Use oven mitts to handle hot bread pan and let cool for 15 minutes. Remove the cake.

* **Do not use Delayed Timer Set.**

* **N.B. THE ABOVE RECIPE IS FOR A DENSE, LOW RISE CAKE. DUE TO THE NATURE OF THE MIXING PROCESS WITH OUR KNEADING BLADE, A HIGH RISE CAKE IS NOT POSSIBLE.**

The Magic Chef Breadmaker makes it a snap.

- Cut up about 2 1/2 cups of fresh fruit.
- Add no more than 1 3/4 cups of sugar (to 2 1/2 cups fruit) and a package of fruit pectin.
- Place all ingredients into the Bread Pan.
- Insert Bread Pan into breadmaker.
- Select "Basic" setting.
- Press Start/Stop for 1 second to begin the mixing process.
- Allow this mixing to continue for no more than 6 minutes.
- Press Start/Stop for 3 seconds to stop this cycle.
- Select "Bake" setting and press Start/Stop button for 1 second to start the baking program.
- After 60 minutes the Bake cycle is finished.
- Remove the bread pan with **oven mitts.**
- Let cool for 45 minutes, and then your contents into glass jars. Close tightly and store in refrigerator.

Raspberry Jam

Ingredients

Raspberries	2 1/2 cups
Sugar	1 3/4 cups
Fruit pectin	1 package (about 2 oz)

Follow instructions "Making Jam"

Use same recipe for strawberry and blueberry jams.

Problem	Solution
Machine does not work	- Machine is unplugged. - Machine is too hot and shows "H:HH" on display. Let it cool down. - Machine is too cold and shows "L:LL" on display. Let it warm up. - First plug in the machine, press the Start/Stop button and hold it down for 3 seconds, and then unplug it right away. Then you can plug it right back in and it cleans the system.
Smoke coming from machine	- Ingredients could have spilled onto the heating element or may be trapped in the oven area.
My bread changes in size from time to time	- Humidity, room temperature, time of day bread is made all have an effect.
Bread did not rise	- Forgot yeast? - Yeast is stale, - Not enough yeast - Too much salt
Coarse bread	- Too much water
Overcooked	- Too much sugar. - Setting on Dark, try medium or light setting next time.
Badly shaped	- Not enough flour.
Large hole in center of bread	- Gas bubble got trapped inside. Rare.
Bread rose too high & opened cover	- Too much flour, or yeast or sugar.
Sides of bread caved in	- Bread left too long in pan after baking. Leave it in the pan allows condensation to collect on the sides touching the pan.
Sticky slices of bread	- Bread was sliced too soon after baking. To cool the loaf on a wire rack.

Bread has an offensive odor	- Too much yeast will cause an unpleasant odor and cause the loaf to rise too high.
The dough ball is lumpy or too dry	- During the kneading process, add (1) tablespoon of water at a time, letting it mix in well.
In dough cycle my dough is very sticky and hard to remove ?	- During the kneading process, add (1) tablespoon of flour at a time, letting it mix in well. - Turn the bread pan over and let dough fall onto a floured surface.
When is the dough ready?	- Once the dough cycle has completed, it's time the dough should be double in size. If not let it sit for another 15 minutes.
Can I use sugar substitutes?	- Results could vary as sugar is needed for yeast to rise. Try using Aspartame based.
Can I use salt substitutes ?	- NOT recommended. Salt plays a role in preventing yeast from over rising in the bread.
When using the delay timer set my bread came out too soggy and poor texture, or it rose too high	- In hot humid weather the mixture absorbs moisture. Reduce liquid 1-2 Tbsp. Rise too high = reduce sugar by 25-50%. Remove the bread ASAP after baked.
Can't set the timer?	- If you selected the Dough or Bake cycle, you cannot use the timer. This is because the ingredients should be processed immediately for these cycles.
Where did the Kneading Blade go?	- Sometimes the Kneading Blade will stick in the bottom of bread. Happens all the time and is normal. When this happens, use a non-metal utensil and gently remove the blade from the loaf.
Finished bread is doughy or somewhat uncooked in the center.	- In the primary kneading cycle only, add more water a tablespoon at a time. Happens most often with whole wheat flours as they absorb moisture.

LIGHT MEDIUM DARK
Magic Chef®
1 BASIC
2 RAPID
3 SWEET
4 FRENCH
5 CAKE
6 WHOLE WHEAT
7 DOUGH
8 BAKE
TIMER SET
CRUST
SELECT
START / STOP

TIMER SET
CRUST
SELECT
START / STOP
Magic Chef

LIGHT MEDIUM DARK
Magic Chef
1 BASIC
2 RAPID
3 SWEET
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LIGHT MEDIUM DARK
Magic Chef
1 BASIC
2 RAPID
3 SWEET
4 FRENCH
5 CAKE
6 WHOLE WHEAT
7 DOUGH
8 BAKE
TIMER SET
CRUST
SELECT
START / STOP
REMOVE - TWIST COUNTERCLOCKWISE
INSERT - TWIST CLOCKWISE

Magic Chef®

SO RIGHT AT HOME.™

NEW

COOL TOUCH EXTERIOR

BRING THE BAKERY HOME

- Fully Automatic Breadmaker & Doughmaker
- 2 LB. Traditional / Horizontal loaf
- 8 Bread / Bake Cycles
- 3 Crust Settings
- Delay Timer - Wake up to a fresh loaf of bread

CALL 1-888-888-2433 FOR MAGIC CHEF HELP LINE

Magic Chef®

SO RIGHT AT HOME.™

Cool-Touch 2-Lb. Breadmaker

- Makes Traditional, Horizontal 2-Lb. Loaf
- 8 Cycles Including Basic, Rapid, Sweet, French, Cake, Whole Wheat, Dough & Bake
- 13-Hour Delay Timer
- Crust Selection: Light, Medium or Dark
- Cool-Touch Exterior for Safe Handling
- Includes Recipe Booklet, Measuring Cup & Spoon

Magic Chef

SO RIGHT AT HOME.™

Cool-Touch 2-Lb. Breadm

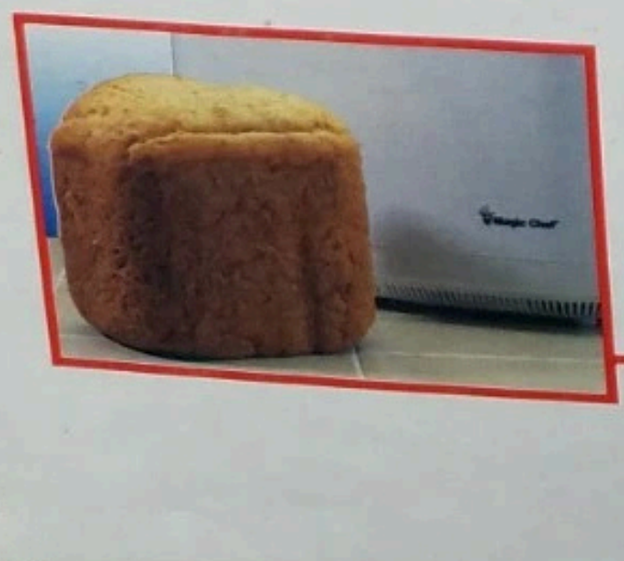
Make Bakery-Fresh, Delicious Bread More Right in Your Home!

Features 8 Different Cycles LCD Programmable Timer

You can choose from 8 different cycles including basic, rapid, sweet, French, cake, whole wheat, dough bake. The controls allow you to make bread or dough up to 13 hours later! Plus once you start the cycle you want, the time shows you how long until your bread or dough will be ready.

Homemade Bread Dough is as Easy as 1, 2, 3!

Make bread or dough with pre-made mixes or from scratch... just put the ingredients in the pan, select the cycle and away it goes! It does all the mixing, kneading and (for everything except dough) even bakes the bread. Yummy, homemade bread couldn't be easier!



Makes a 2-Lb. Traditional Bread Loaf Plus More

You'll get a beautiful horizontal loaf of bread everytime! Plus you can make yeast dough for pizza, breadsticks, rolls and more to bake in a conventional oven.

Decorative items used as photo props are not included.

Thank you for downloading the manual! I believe some parts are missing from what I found online. Because this item is quite obscure, figuring out its origins was rather challenging. I may update once I have my own bread maker to document.

Hope what I could document helps,

and happy bread-making!

-KP